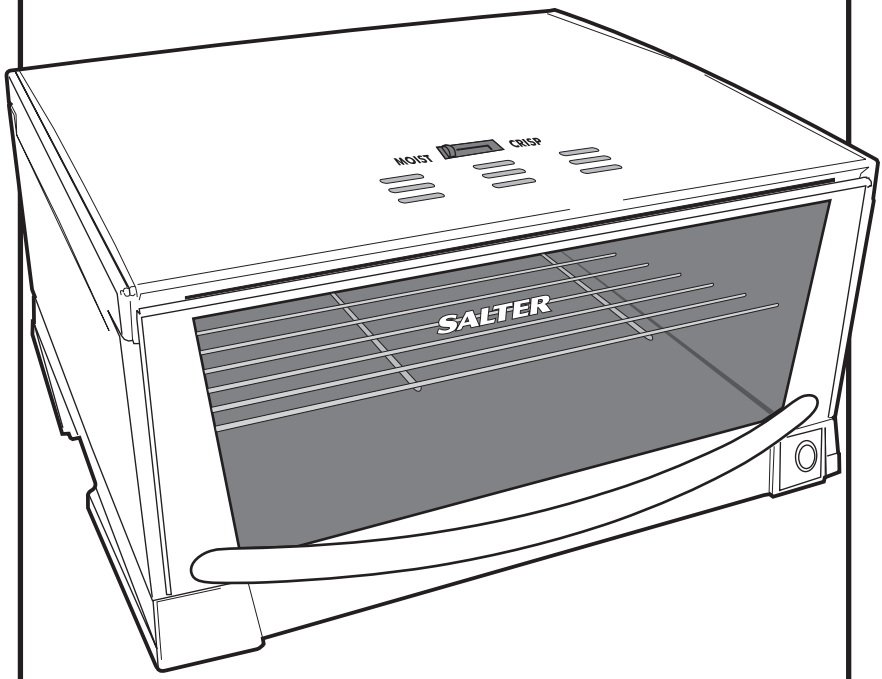
SALTER® #AW1000

# PERFECT TEMP




# CARE & USE MANUAL

**Thank you for purchasing the Salter® Perfect Temp. Your new Perfect Temp offers features not found on any other unit, including high priced, built in warming drawers!**

**Please read this instruction manual completely before operating your new appliance. It is critical that you read all sections and become familiar with the content to understand the full benefits of this product. Used in accordance with these instructions, it will give you years of reliable service.**

**Your new Salter® Perfect Temp has been manufactured with great care and is designed to meet the highest quality standards. Should you have a problem, however, please check the TROUBLESHOOTING section of this manual for possible solutions. If you cannot readily find the solution, please contact our Salter® Customer Service department.**

**Web site: www.salterhousewares.com**
**Customer Service: 1-866-843-3905**

**Or write us at:**
**Salter Housewares**
**2220 Entrada del Sol, Suite A**
**Las Cruces, New Mexico 88001**

***Thank you for bringing Salter® into your home. We are certain that your Perfect Temp will bring years of outstanding performance for you and your family.***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# IMPORTANT SAFETY INSTRUCTIONS

**WARNING:** To reduce the risk of fire, electrical shock, injury to persons, or damage when using the Perfect Temp, follow basic precautions, including the following:

- Read all instructions thoroughly.
- Never use the Perfect Temp for warming or heating a room.
- Do not leave children unattended – children should not be left alone or unattended in the area where the Perfect Tempunit is in use. They should never be allowed to stand or sit near or on any part of the Perfect Temp.
- Do not wear loose-fitting or hanging garments while using the Perfect Temp.
- Do not store combustible or flammable materials in the Perfect Temp.
- Do not repair or replace any part of the Perfect Temp. All servicing needs should be referred to Salter® Customer Service.
- Use only dry potholders and oven mitts. Moist or damp potholders or oven mitts on a hot surface could result in burns from steam. Do not use a towel or other bulky cloth.
- Use care when opening the door. Let hot air or steam escape before removing or replacing food into the Perfect Temp.
- Do not heat unopened food containers. Build up of pressure may cause container to burst and result in injury.
- **IMPORTANT** – Do not attempt to operate the Perfect Temp during a power failure. If the power fails, unplug the unit. If the Perfect Temp is not unplugged and the power resumes, the unit may begin to operate again. Food left unattended could spoil.
- Placement of unit rack – always place rack in the desired location while the unit is cool. If the rack must be moved while the unit is hot, use a potholder and do not let the potholder contact the heating base.
- **DO NOT TOUCH HOT SURFACES OR INTERIOR SURFACES OF THE FOOD WARMER, Use handles or knobs.** Interior surfaces of the Perfect Temp become hot enough to cause burns. During and after use, do not touch or let clothing or other flammable materials contact the interior surfaces of the Perfect Temp until they have had sufficient time to cool. Do not touch the area around the vent openings during use as steam and heat escaping from the vent may cause burns.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Contact customer service for repair or replacement.
- Do not use accessories or attachments from other manufacturers. This may cause injuries or damage to your Perfect Temp.
- Do not use the Perfect Temp for other than intended use. Do not use to warm towels.
- To reduce risk of electric shock, do not use over a sink.
- This product is designed for household use only. Do not use outdoors.
- Do not use water on grease fires – smother fire or flame or use dry chemical or foam-type extinguisher designed for grease fires.
- Do not use aluminum foil to line Perfect Temp bottom. Any use of protective liners may result in poor performance or damage to the unit. Only use aluminum foil as recommended for cooking and baking if used as a cover placed on food.
- Do not use oven cleaners, abrasive or caustic cleaners or detergents on the Perfect Temp as they may result in damage to the unit. Do not use aerosol cleaners, as these may be flammable or cause permanent damage to the surfaces.

# IMPORTANT SAFETY INSTRUCTIONS

- Do not place more than 8 pounds on the adjustable rack, unless it is in the very lowest position. When the rack is in the lowest position, you may place up to 30 pounds in the Perfect Temp.
- To protect against electrical shock do not immerse cord, plugs, or the base unit in water or other liquid.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Always attach plug to the proper socket of the appliance first, then plug cord into the wall outlet or lighter in your vehicle. To disconnect, turn any control to “off”, then remove plug from wall outlet or lighter.
- **HOUSEHOLD USE ONLY.**
- **DO NOT IMMERSE IN WATER.**

# IMPORTANT ELECTRICAL REQUIREMENTS

To reduce the risk of electrical shock:

- Plug into a grounded 3 prong outlet only. This plug will fit into an outlet only one way. If the plug does not fit fully in the outlet, contact a qualified electrician.
- **DO NOT MODIFY THE PLUG IN ANY WAY.**
- Do not remove ground prong.
- Do not use an adaptor.
- Do not use an extension cord.
- Failure to follow these instructions can result in death, fire, or electrical shock.

***It is important to be sure you have the proper electrical connection:***

A 120 volt, 60 Hz. electrical supply, (standard U.S. wall outlet) properly grounded in accordance with the National Electrical Code and local codes and ordinances, is required.

For portable use, only use the AC adaptor provided by Salter. Use of any other adaptor may cause permanent damage.

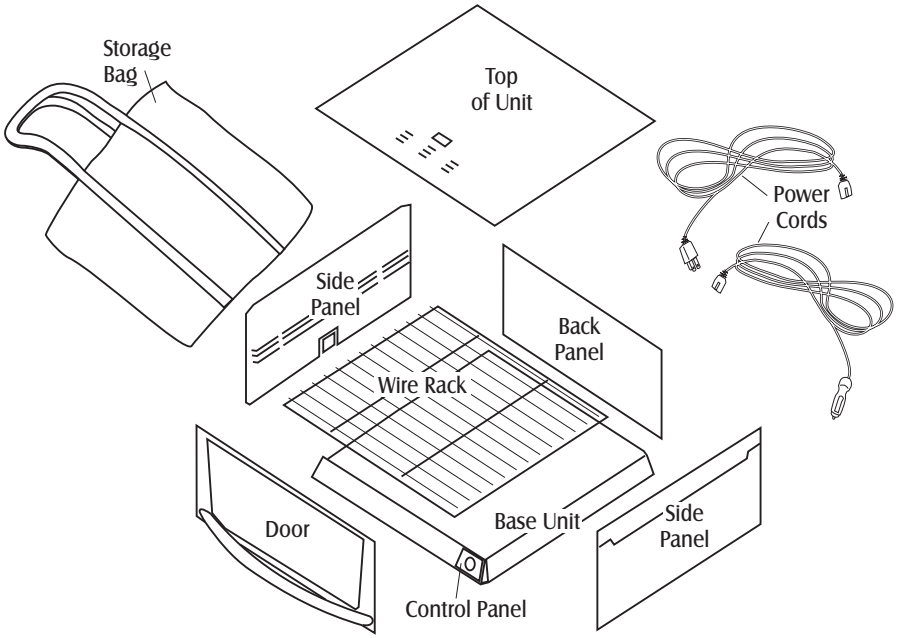
**NOTE: Save these important safety instructions for future reference.**

The purpose of your Salter® Perfect Temp is to keep pre-cooked foods at serving temperature. Always start with hot, cooked food. **It is not recommended to warm cold or frozen food in the Perfect Temp.** Use the Perfect Temp to keep foods warm and ready for serving, such as: vegetables, gravies, meats, casseroles, biscuits, pizza, rolls, pastries, eggs and heated dinner plates.

## BEFORE USING

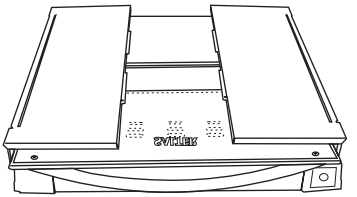
1. Remove all packaging, wrapping, stickers and labels except the rating label and caution label that adhered on the appliance. Then wipe down with a damp cloth, using a mild detergent. Wipe soapy surface with a clean, damp sponge or cloth, then dry completely before using.
2. Read all instructions thoroughly.

## PARTS DESCRIPTION



## PROPER ASSEMBLY

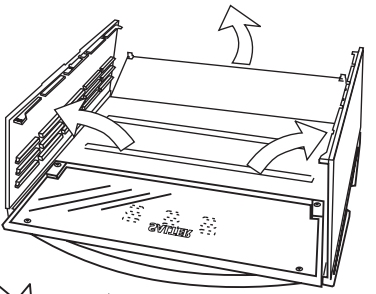
**1.** Set base on a level, dry surface.



**2.** The Thinsulate™ Insulation will help to shield the warming element from your counter, table or buffet top.

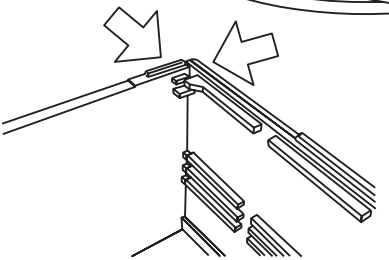
**3.** Turn unit top upside-down

**4.** Slide back panel out to its full extended position.

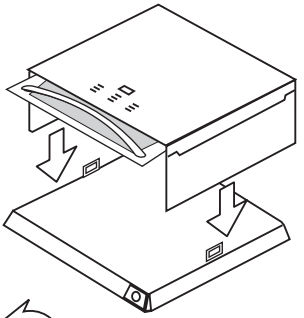


**5.** Lift side panels.

**6.** Match tab on first side panel to clip on back panel and firmly press together until secured. Match tab on second side panel to clip on back panel and firmly press together until secured.



**7.** Turn top of unit right-side up and place into grooves on base side and back. Press firmly together until secured.

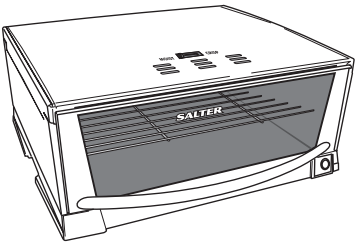


**8.** Secure safety clips on both sides.

**9.** Slide front door out and swing down 90°.

**10.** Test secure fit of top and bottom unit by gently lifting up the unit by placing both hands on side panels. If the top of the unit is not secured to the bottom, check safety clips, re-align to grooves in the base unit and press firmly.

**11.** Plug electrical cord into back of base unit and into properly grounded wall socket.



## CONTROL PANEL

The control panel has one temperature control button, and a power indicator light.

- When the unit is plugged in, the power light will illuminate and stay lit as long as the unit is plugged in. **This light does NOT indicate that the unit is WARMING.**
- Press the button one time for **LOW** setting (140°F). The word **LOW** will light up in blue.
- Press again for **MEDIUM** setting (175°F). The word **MED** will light up in blue.
- Press again for **HIGH** setting (200°F). The word **HIGH** will light up in blue.
- Press a fourth time to shut the Perfect Temp off. None of the words will be lit up but the power indicator light will stay lit.
- For best results, always preheat your Perfect Temp; see “Preheating the Perfect Temp” section below.

## MOIST TO CRISP VENTING SYSTEM

- The Perfect Temp has two distinct modes. One, the **MOIST** setting, seals the food's moisture in the warming chamber, helping maintain the juiciness of the food. The **CRISP** setting allows moisture to vent out of the chamber, keeping foods crisp.
- The **MOIST TO CRISP** slide opens and closes vents located on the top of the upper unit.
- When warming a combination of crisp and moist food, position the slide to the middle of the range for optimal results.
- **DO NOT BLOCK** the vents on the top of the unit.
- Use caution when moving the slide to the crisp setting as any internal moisture will be released as steam via the vents and could cause burns or discomfort.

## PREHEATING

- For best results, always preheat your Perfect Temp. Preheat times vary for **LOW** to **HIGH** settings. Slide the vent to the **MOIST** setting for more efficient preheating.

  **Preheating times:**
  **• Low = 5 minutes**
  **• Medium = 10 minutes**
  **• High = 15 minutes**
- Keep the number of times the door is opened to a minimum to maintain the temperature in the Perfect Temp.

## POSITIONING THE RACK

- There are 4 rack positions in the Perfect Temp.
- The chamber can be divided equally in half by using the middle position.
- Adjust to fit taller or shorter dishes by placing the rack in the upper or lower slots.
- Place the rack in the lowest position when using deep dishes, when warming empty plates, or when placing plastic items in the unit to insure they do not come into contact with the warming base.
- The interior is 17¾” X 15¾” X 7”. With the use of the included wire rack for stacking, the capacity can include 4 dinner plates with food, or two 14” pizzas, two 2 qt. casserole dishes, two 9” X 13” casserole dishes, or two 12” X 16” meat platters. Without the wire rack, larger plates of food can be accommodated such as a roast or chicken.
- CAUTION: When using plastic containers, DO NOT place them directly on the Perfect Temp base. Always use the rack in the lowest position for plastic and always use the LOW setting.

## WARMING OF SERVING BOWLS, PLATES AND CONTAINERS

- Carefully place empty dishes and containers in the chamber with the rack in the lowest position, closest to the base. This will allow the heat to generate more quickly to the empty dishes, yet still allow air to flow below the dishes.
- Before using any delicate dinnerware in the Perfect Temp, check with the manufacturer for maximum heat tolerance.
- DO NOT place empty containers directly on the base of the Perfect Temp, always use the rack in the lowest position when warming containers and dishes.
- DO NOT warm empty plastic containers.

## MINIMUM INTERNAL COOKING TEMPERATURES AS RECOMMENDED BY THE USDA*

**IMPORTANT!** These are the minimum **INTERNAL** temperatures that food must reach to be considered safe to eat, no matter how you prepare them. We recommend the following guide lines but personal taste temperatures may be different from the below:

| | |
|---|---|
| **Fresh ground beef, veal, pork** ..... | **160ºF / 72ºC** |
| **Beef, veal, Lamb** - roast, steaks, chops | |
| *Rare ..... | **140ºF / 60ºC** |
| Medium Rare ..... | **145ºF / 63ºC** |
| Medium..... | **160ºF / 72ºC** |
| Well Done ..... | **170ºF / 77ºC** |
| **Fresh Pork** - roast, steaks, chops | |
| Medium..... | **160ºF / 72ºC** |
| Well Done ..... | **170ºF / 77ºC** |
| **Ham** | |
| Fresh (Raw)..... | **160ºF / 72ºC** |
| Precooked (to reheat)..... | **140ºF / 60ºC** |
| **Poultry** | |
| Ground Chicken, Turkey ..... | **165ºF / 74ºC** |
| Whole Chicken, Turkey ..... | **165ºF / 74ºC** |
| Breast, Roasts ..... | **165ºF / 74ºC** |
| Thighs and wings ..... | **165ºF / 74ºC** |
| **Fish** - cook until opaque and flakes easily with fork.. | **145ºF / 63ºC** |
| **Stuffing** - cooked alone or in bird ..... ..... | **165ºF / 74ºC** |
| **Egg dishes** ..... | **160ºF / 72ºC** |
| **Leftovers, Casseroles** ..... | **165ºF / 74ºC** |

*The USDA does NOT recommend RARE 140ºF as a safe eating temperature.

## FOOD WARMRING RECOMMENDED SETTINGS

| Food | Temperature | Crisp or Moist |
|---|---|---|
| Bacon | High | Crisp |
| Breakfast Sausage | High | Center |
| Beef – rare | Low | Moist |
| Beef – medium | Medium | Moist |
| Beef – well done | Medium or High | Moist |
| Beef – ground beef | High | Moist |
| Bread/Rolls – hard | Medium | Crisp |
| Bread/Rolls – soft | Medium | Moist |
| Bread proofing | Low | Moist |
| Cake/Coffee Cake | Medium | Moist |
| Casseroles | Medium | Moist |
| Cooked Cereal | Medium | Moist |
| Dinners | Medium | Moist |
| Eggs | Medium | Moist |
| Empty Plates/Containers | Low | Moist |
| Enchiladas | Medium | Moist |
| Fish/Seafood – no breading | High | Moist |
| Fish/Seafood – breaded | High | Crisp |
| Fried Foods | High | Crisp |
| Fruit | Medium | Moist |
| Gravy, Sauces | Medium | Moist |
| Ham | Medium or High | Moist |
| Hors D' Oeuvres | Medium | Crisp |
| Lamb | Medium or High | Moist |
| Pancakes | High | Moist |
| Pastries | Medium | Center |
| Pies – one crust | Medium | Moist |
| Pies – two crust | Medium | Crisp |
| Pizza | High | Center |
| Pork | Medium or High | Moist |
| Potatoes – baked | High | Center |
| Potatoes – mashed | Medium | Moist |
| Poultry | High | Moist |
| Vegetables | Medium | Moist |

## PROOFING BREAD

- Proofing bread prepares dough for baking by activating the yeast. The recommended time to keep bread dough in the Perfect Temp is about 45-60 minutes. Be sure, however, to follow the recipe's recommended times. Check dough periodically for progress. To proof:
- Un-risen bread dough should be placed in a large oven-proof bowl since the dough will nearly double in volume.
- Place the rack in the lowest position.
- Before placing the dough in the Perfect Temp, cover the oven-proof bowl with a moist cloth or wax paper that has been coated with a non-stick type cooking spray.
- Place the oven-proof bowl into the unit and set the temperature to LOW.
- Slide the vent to the MOIST position.
- Verify doneness by pressing 2 fingers ½" into the dough. If the indentation remains, the dough is ready.
- For second proofing of dough, repeat steps.

## MOVING YOUR PERFECT TEMP -
## BEFORE YOU GO!

- Preheat the Perfect Temp indoors using the standard electrical cord and outlet.
- Place the rack in the desired position.
- Place hot, cooked food into the chamber.
- Be sure door is firmly closed.
- Unplug the unit and remove the cord.
- Grasp the unit on both sides using the built in side handles.
- Be sure to always carry the Perfect Temp level and away from your body to avoid burns from food spillage or steam.

## USE IN TRANSIT

- Place the unit on a flat, stable surface in the back of your vehicle.
- Using the 6 foot AC adaptor, plug the proper end of the cord into the Perfect Temp and the adaptor end into the lighter in your vehicle.
- The protective lining will help insulate the warming element from the surface of your vehicle.
- The food will stay hot for up to 3 hours.
- When transporting items with sauces, gravy or other liquids, be aware that sharp turns, stops and starts will cause the liquid to splash around in the container. Use a container with a lid for proper sealing.
- Never use the Perfect Temp as a warming tray only, while in transit. The surface of the base is hot and can exceed 200°F. If using the Perfect Temp in transit, always use with the top of the unit attached. Use caution when handling the base without the top of the unit attached.
- If you are transporting the Perfect Temp and wish to use it as a warming tray, transport it with the top of the unit attached and only remove the top of the unit inside when you have reached your destination. Remove the top with caution, using oven mitts as the base will be very hot. Do not place unprotected hands on the base to remove the unit's top

## USE AS A WARMING TRAY

- CAUTION: Base surface is HOT and can exceed 200°F. Use caution when handling base without the top of the unit attached.
- Set up the base unit as described above and do not assemble or attach the top of the Perfect Temp.

## AUTOMATIC SHUT-OFF FEATURE

- The Salter® Perfect Temp is built with an auto shut-off feature for safety purposes. If you accidently forget to shut the unit off, it will turn itself off in 3 hours. The element will stop warming the unit and the LOW, MEDIUM, HIGH light will turn off, but the power indicator light will remain lit. The means the unit is plugged in but not warming.
- To over ride the auto shut-off feature, simply turn the unit back on after the unit turns itself off. It will remain on for an additional 3 hours.
- It is not recommended to keep food in the Perfect Temp for more than the initial 3 hours as bacteria can begin to develop in certain foods.

## PROPER DISASSEMBLY PROCEDURE

- Be sure the temperature button is pushed to off. The temperature lights on the control panel will be off.
- Unplug the unit from the wall socket.
- Remove the electrical cord from the base of the unit and place in storage bag.
- Allow the Perfect Temp to cool to room temperature.
- Clean the unit as instructed in this manual.
- Lift the door up 90° and slide in under the top of the unit.
- Disengage safety clips.
- Place one hand on the interior (cooled) base and firmly grasp one side panel with the other hand to lift out of base grooves. Repeat the process on the second side and on the back.
- After cleaning and disassembling, turn top of the unit up-side down.
- Push back panel away from side panels to the flat position.
- Slide back panel into the unit.
- Fold side panels in.
- Place on top of base unit that also has been properly cleaned.
- Place both top and base along with cords into the storage bag.

## CARE AND CLEANING

**CAUTION: NEVER IMMERSE THE BASE UNIT IN WATER**

- **Control Panel** – wipe clean with a damp sponge or cloth. Use a solution of mild detergent and hot water.
    - ¤ For difficult foods, use only a non-abrasive cleaner with a damp cloth or sponge to clean the control panel.

- **Top Unit Interior & Exterior** – the entire top portion and inside of your Perfect Temp is dishwasher safe. Once you have removed it from the base, place it on the top rack of your dishwasher.
    - ¤ You may also wipe clean with a damp sponge or cloth or use a solution of mild detergent and hot water and immerse it in the sink. Wipe dry immediately with a soft, lint-free cloth and fold for storage.
    - ¤ **DO NOT** use abrasive scouring powders on the brushed stainless steel surface as it will permanently damage the finish.

- **Base** – wipe clean with a damp sponge or cloth. It is ok to use a solution of mild detergent and hot water to clean the base surface. **DO NOT** use abrasive scouring powders, steel wool or chemical oven cleaners as they will scratch and permanently damage the surface. Wipe dry immediately with a soft, lint-free cloth. **CAUTION: NEVER IMMERSE THE BASE UNIT IN WATER.**

- **Handle** – wipe clean with a damp sponge or cloth. Use a solution of mild detergent and hot water.

- **Window panel** – wipe clean with a damp sponge or cloth. Use a solution of mild detergent and hot water. Use a mild glass cleaner to remove fingerprints or smears. Dry completely with a soft, lint-free cloth. Do not use abrasives as they may scratch the glass.

- **Rack** – wipe clean with a damp sponge or cloth. Use a solution of mild detergent and hot water, or placed in the dishwasher. The rack may be immersed in water. For stubborn foods use a steel wool or other scrubber. Wipe dry immediately with a soft, lint-free cloth.

- **Any other servicing should be performed by an authorized service.**

## PERFECT TEMP STORAGE

- Follow the disassembly steps outlined above.
- Use the soft, storage bag by placing the folded top of the unit onto the base and inserting into the bag, handle side in. Place the base of the unit in the other compartment so that the door handle rests inward on top of the base in the bag. Place cords in bag for easy retrieval.
- Place the bag in your cabinet, cupboard or pantry in a dry area. Do not allow the unit to be stored in a damp pantry or on a surface that may become wet or damp.
- Store your Perfect Temp in the cabinet in the flat position to prevent damage from the unit tipping over.

## TROUBLESHOOTING

### *The Perfect Temp will not operate.*

- Has a household fuse blown, or has a circuit breaker tripped?
- Is the power supply cord properly seated in the unit and the outlet?
- Has the cord been damaged in some way? If so, **DO NOT USE THE PERFECT TEMP**. *Contact Customer Service for replacement information.*
- Has the 3 hour auto-shut off feature activated?

### *The Perfect Temp will not heat properly.*

- Is the unit securely positioned in the grooves on the base? If not, turn off the unit, allow the unit to cool and reposition the top of the unit into the grooves on the base.
- Has the Perfect Temp been overloaded? The weight inside the unit should not exceed 30 pounds.

### *There is excessive moisture in the Perfect Temp.*

- Is the slide properly positioned to the MOIST or CRISP setting?
- Did you preheat the Perfect Temp before using?

### *The door will not slide into the unit when opened.*

- Is there food or a container blocking the ability of the door to slide in?

### *Warming results are not what I expected.*

- Is the correct temperature setting in use?
- Is the vent set to MOIST or CRISP properly?

## WARRANTY INFORMATION

Salter® warrants this product to be free from defects in material or workmanship for one (1) year for the original purchaser from date of retail purchase. It does not cover damages or wear resulting from accident, misuse, abuse, commercial use, or unauthorized adjustment and/or repair. If service is required, do not return to retailer. Should this product require service (or replacement at our option), please contact Salter® customer service at 1-866-843-3905. There are no expressed warranties except as listed above. This warranty gives you specific legal rights, and you may have other rights which vary from state to state.

**If you need replacement parts:**

- Use only Salter specified parts. These specified parts will fit right and work right because they are made with the same precision used to build every new Salter appliance.
- To obtain Salter additional racks, cords, handles call us at 1-866-843-3905.
- Keep this book and your sales slip together for future reference. You must provide proof of purchase for warranty purposes.

For additional product information, or warranty information in Canada or elsewhere outside the USA, please contact us at www.salterhousewares.com.

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